

7th

CULINARY & PASTRY

ARTS
PAN-HELLENIC COMPETITION

With the participation of Balkan Countries

GASTRONOMY... THE ART OF CREATION



1

GENERAL
COMPETITION RULES
REGULATIONS

1, 12 & 13

MARCH 2011



AND

HELEXPO Friday 11th Sunday 13th March 2011 International Exhibition Center of Thessaloniki
- I.E.C.  **Detrop** '11 21st International Exhibition of Food,
Beverages, Machinery & Equipment

PRESIDENT'S INVITATION

Dear Colleagues,
Dear Students,

On behalf of the Management Board of the North Greece Chef's Association
"Olympios Zeus"

And the Organizing Committee of the 7th Culinary & Pastry Arts Competition

It is a great pleasure to invite you to participate in our activities.
The participation of each and all of you is of crucial importance
For the upgrading of tourism services in Balkan Countries.

The collaboration of all food sector agents will generate positive effects
for the economic and social fabric. The 7th Culinary & Pastry Arts Pan –
Hellenic Competition is a great celebration for the food sector professionals.
The side events surrounding it represent our invitation to consumers, so as to
be knowledgeable of our projects.

Dear Colleagues, we would like you to participate actively and creatively
revealing traditional and modern cooking techniques and Balkan products.

For the Management Board
Of the North Greece Chef's Association
"Olympios Zeus"
Yours Faithfully

The President
PANTAZOPOULOS NIKOLAOS

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DRAKOULIS IOANNIS	Starting materials Responsible

GENERAL COMPETITION RULES AND REGULATIONS

1. ELIGIBILITY TO PARTICIPATE:

- a) Students of Public and Private Culinary and Pastry Arts Schools on an individual basis. Registration Fee: Free.
- b) Professional Chefs and Confectioners on an individual basis. Registration Fee: Free.
- c) Public and Private Culinary and Pastry Arts Schools (4 participants in each category) including the use of a stand for the School promotion. Registration Fee: Free .

Each interested party should apply *by* filling a participation form indicating the class and the category which are wished to participate in.

2. SUBMISSION DEADLINE

The deadline for submission of participation form is Wednesday, March 9th 2011. With regard to different categories of participation a priority order will be considered, taking into account the date submission of the participation application form.

3. TERMS AND CONDITIONS FOR PARTICIPANTS

Each recipe submitted to the Competition should be provided in duplicate together with the participation application form. The participants *should* agree to waive of any claim of intellectual property that is assigned in the Chef's Association "Olympios Zeus". *The delivery* and reception of Prepared Artistic Cold *Dishes* Presentation will take place on Friday, March 11th 2011 from 11:00 to 13:00.

4. PREPARED PRESENTATIONS

Each contender has a maximum of 1x1 meter exhibition space and may use either any quality for *material* or *any* color for background. It is strictly forbidden to show any logo, denomination or advertisement which might identify the enterprise or the contender. The *corresponding exhibit* should be *delivered* to the coordinator of the presentation. To such *exhibit* a code will be given, thus allowing to clearly identify it, and to *ensure an unbiased judgment*.

5. SPECIFIC MATTERS

In the case of non compliance, during the competition, with the general rules and regulations or of any related problems, which had not been foreseen by the regulations, the Management Board is the only body responsible to take care of these relevant items and find the appropriate solutions. The Management Board has also the right to modify the program and the regulations if properly justified.

6. CONTENDERS' SECURITY

The organizers will facilitate the safe transport of contenders, although no responsibility is taken for any loss, damage or injury to equipment, cooking utensils or for any personal concerns.

7. REMOVAL OF EXHIBITS AFTER THE CONTEST

Each exhibit presented by the contenders should not be removed earlier than the exact time indicated in the program. The Committee has the right to reject any participation which does not comply with the overall standard hygiene requirements. In addition, concerning the cooking utensils, any participation which does not comply with the standard hygiene requirements will be rejected.

8. SCORE

The final score will be extrapolated from the sum of all the individual scores given by each component of the Jury. Each candidate should present his/her dish and should answer to any question posed by the Jury. In case of parity, the winner is considered the candidate who has obtained the highest score in taste parameter. If there is still a parity condition, the awards will be shared. Denial or delays of any reason imply the reduction of mark scores.

9. RESULTS

The results will be shown as soon as possible, after the end of the contest, and will be noticed in the judges' board.

10. Awarding

- Awarding will be assigned per category
- 1st place **GOLD** award, with a gold medal
- 2nd place **SILVER** award, with a silver medal
- 3rd place **COPPER** award, with a copper
- Participation certificate
- Souvenir to all schools participating at the competition
- Souvenir to the school winner, according to the number medals.

Medals and participation certificates will be given at the end of the contest.

11. AGE OF THE CONTENDERS

Contenders should be at least 15 years old.

12. OBLIGATIONS FOR CONTENDERS

- * Students of public and private schools should provide a school attendance certification.
- * Each contender should personally submit the participation application form in the headquarters of Chef's Association, International Exhibition Center - stand 15 – 154, Egnatias str. – P.C. 546 36 Thessaloniki. Alternatively, the participation application form may be posted until March 9th, the date reported on the stamp attesting the compliance with the deadline for submission or may be sent by fax to the following number: 0030-2310-291.845 or by e-mailing at info@chefsclub.gr. (Contenders are welcome to contact the Association's headquarters after the submission of the participation application form in order to be acknowledged of its receipt).
- * Contenders should be equipped with their own complete uniform set which should be free of denominations, schools' logos and advertisements), consisting of:

Chef's hat, coat (no logos), trousers, clogs or shoes of white/black color

Students who participate as school representatives may wear their school uniform only during awarding.

Contrary, students who participate on an individual basis are not allowed to this.

- * For each Live Cooking Presentation, contenders should bring the ingredients and cooking utensils needed for the preparation and presentation. Contenders should be aware that no logo (restaurant denomination, school logo, etc.) is permitted. In addition, they should bring all starting materials (according to the recipe submitted with the participation application form). Only basis for sauce, ice cream and sorbet which do not require further preparation step, are allowed. For all students' categories, the contenders are allowed to be accompanied by an assistant.

- * On the competition place, contender can find a kitchen equipped with 4 (four) hotplates, electric and air heating, work bench, scullery with water main, dustbin and cold chamber for shared use. Any additional equipment (machinery, kitchen utensils, cooking utensils, knives) should be brought by the contender.
- * The only limit for the dish presentation is the compliance with the overall standard of hygiene requirements.

13. SUPERVISORS

Three (3) supervisors will check the consistency of the different steps of food preparation, the implementation of general rules and regulations as well as the respect of the time limits given according to the class and category of each contender.

14. RIGHTS OF ASSOCIATION

The contenders are not allowed to withdraw or take pictures of the dishes in the exhibition space without the permission of the organizing Committee. In addition, it is not allowed to make public use of the contest's results without the written permission provided by the North Greece Chef's Association "Olympios Zeus". The organizing Committee consists of the Members of the Management Board of North Greece Chef's Association "Olympios Zeus" and of other components selected by the Management Board.

15. JURY

The members of the Jury are well recognized professionals in gastronomic arts, either from Greece or outside. It is not permitted to Members of the Jury to have any family or professional relationship with contenders. The mark score attributed by each Member of the Jury is personal and the total score will be calculated by the Secretariat in order to protect judges and contenders from complains or bias.

16. CANCELLATION

The Management Board is entitled to cancel a part or the entire contest in case of *force majeure*, without any obligation requiring economic compensation.

LIVE COOKING PRESENTATION REGULATIONS

- * All contenders should be present one (1) hour before the contest starts and notify their presence to the Secretariat.
- * The participants are obliged to show the analytic description of the recipe in their work bench. The participation will be disregarded if the denomination of any enterprise or contender could be somehow become noticed.
- * Each contender should be able to explain to the judges the cooking techniques which are carried out.
- * Contenders will be allocated to position places, set by the Secretariat thirty minutes before the beginning of the contest, on the basis of drawing lots.
- * Contenders will be given individual score marks according to the following parameters to be assessed: work methods, professional techniques, hygiene, time, presentation, taste, flavor, composition.
- * At the end of time assigned, the contender will be asked to leave the working place with no further notice.

- * Contenders are requested to clean the working places in order to leave them as they were found initially.

SPECIFICATIONS AND EXPLANATIONS **ABOUT CATEGORIES OF CONTENDERS**

CLASS A

CATEGORY 1, 2, 3, 4

In Categories 1 to 4, the presentation will be shown on mirror or tray or platter. The size of the platters should not exceed 1x1 meter. The number of presentations is the one mentioned in the relevant category. Jelly, aspics, cold – hot sauce and food coloring can be used. Any raw material used for the presentation must be edible. The use of thread or different material for support is permitted. The platters will be exposed on buffet for presentation/photographing. On a different plate a portion of the presentation will be made available to Judges for tasting and assigning the score mark.

Contenders will be judged for presentation, taste, creativity/originality and level of difficulty.

Score: Presentation (1 – 20), Creativity/Originality (1 – 20), Level of difficulty (1 – 30), Taste (1 – 30). The maximum overall score is 100.

CATEGORY 5

With the exclusion of the bottoms and the supports which cannot be external, in this category everything must be edible. It is only permitted the usage of food coloring. The space available for this category is 1x1 meter. Score: Presentation (1 – 20), Creativity/Originality (1 – 40), Level of difficulty (1 – 40). The maximum overall score is 100.

CATEGORY 6

In this category bottoms and supports different from caramel are not permitted. The use of food coloring and edible material as sugar, glucose, acid, lemon etc. is permitted. The space available for this category is 1x1 meter. Sizes and shapes of the presentations are free. Score: Presentation (1 – 20), Creativity/Originality (1 – 40), Level of difficulty (1 – 40). The maximum overall score is 100.

CATEGORY 7, 8, 9, 10, 11

The use of egg glaze, sugar cubes, fondants, almond paste, crocant, etc is permitted. Only edible materials should be used. Sizes and shapes of the presentations are free >1m².

Score: Presentation (1 – 20), Creativity/Originality (1 – 40), Level of difficulty (1 – 40). The maximum overall score is 100.

CLASS B

CATEGORY 1, 2, 3, 4, 5, 6

Within categories 1 to 6 only edible ingredients should be used by the contenders. The contenders should provide two plates: one for the presentation and one for tasting, respectively.

Score: Presentation (1 – 20), Taste (1-30) Creativity/Originality (1 – 20), Level of difficulty (1 – 20), Orderliness (1 – 10). The maximum overall score is 100.

CLASS C

CATEGORY 1, 2, 3, 4

Only edible ingredients should be used by the contenders. The contenders should provide two plates: one for the presentation and one for tasting, respectively.

Score: Presentation (1 – 20), Taste (1 – 30) Creativity/Originality (1 – 20), Level of difficulty (1 – 20), Orderliness (1 – 10). The maximum overall score is 100.

CLASS D

CATEGORY 1

A table set for 2 - 8 persons with printed menu, decoration and wine. The dishes can be part of a predefined menu. Score: Presentation (1 – 40), Creativity/Originality (1 – 30), Level of difficulty (1 – 30).

CLASS E

CATEGORY 1

Contenders are fully responsible for the ingredients used and for all the equipment needed for the Artistic Creations and Presentations. Any type of base and support to the artwork is permitted. Only edible ingredients are permitted. There are no restrictions in sizes and shapes. Contenders should bring fresh fruits and vegetables. The artistic creations will be prepared in the presence of the jury and the attendees (using at least 3 types of fruits and vegetables).

Score: Presentation (1 – 20), Creativity/Originality (1 – 40), Level of difficulty (1 – 40). The maximum overall score is 100.

CATEGORY 2

Contenders are fully responsible for the ingredients used and for all the equipment needed for the Artistic Creations and Presentations. Any type of base and support to the artwork is permitted. Only edible ingredients are permitted. There are no restrictions in sizes and shapes. Contenders should bring fresh cheese. The artistic creations will be prepared in the presence of the jury and the attendees.

Score: Presentation (1 – 20), Creativity/Originality (1 – 40), Level of difficulty (1 – 40). The maximum overall score is 100.

CLASS F

CATEGORY 1, 2, 3

Only edible ingredients should be used by the contenders within this category. The contender should also have a personal assistant. The contenders should provide two plates: one for the presentation and one for tasting, respectively. Score: Presentation (1 – 20), Taste (1 – 30) Creativity/Originality (1 – 20), Level of difficulty (1 – 20), Orderliness (1 – 10). The maximum overall score is 100.

CLASS G

CATEGORY 1

In this category the contenders may be willing to use ingredients of their choice. Two dishes should be prepared: one to be photographed and presented and the other to be tasted by the jury. Taste, presentation, level of difficulty and originality of the preparation are the relevant criteria. All materials should be edible. The ingredients should be brought by the contenders. The work method and the appearance of the contenders should comply with all the standard requirements relevant to guarantee food hygiene and food safety. The presentation's platter is selected and brought by the contender who may also have a personal assistant. The recipe should involve three techniques of molecular gastronomy, not surpassing the 20% of the dish. The recipe should be hanged in prominent position in the kitchen and will be made

available to the jury during tasting. All materials should be edible. Score: Presentation (1 – 20), Taste (1 – 30) Creativity/Originality (1 – 20), Level of difficulty (1 – 20), Orderliness (1 – 10). The maximum overall score is 100.

CATEGORY 2

In this category the contenders may prepare 3 dishes with appetizer, main dish and dessert for 4 clients-persons.

C L A S S H

CATEGORY 1

In this category contenders are requested to provide a main course using their own ingredients. Contenders should provide two plates: one for presentation and for tasting. Score: Presentation (1 -20), Taste (1 – 30), Creativity/Originality (1 – 20), Level of difficulty (1 – 20), Orderliness (1 – 10). The maximum overall score is 100.

CATEGORY 2

Contenders are requested to provide a set menu consisting of three dishes (appetizer, main dish, dessert) together with their own ingredients. All ingredients must be edible. The contenders should provide two set menu: one for the presentation and one for tasting, respectively. Score: Presentation (1 – 20), Taste (1 – 30) Creativity/Originality (1 – 20), Level of difficulty (1 – 20), Orderliness (1 – 10). The maximum overall score is 100.

C L A S S I

CATEGORY 1

In this category contenders are requested to provide a main course using their own ingredients. Contenders should provide two plates: one for presentation and for tasting. Score: Presentation (1 -20), Taste (1 – 30), Creativity/Originality (1 – 20), Level of difficulty (1 – 20), Orderliness (1 – 10). The maximum overall score is 100.

Penalties

In case of non conformity with the general rules and regulations, the professional committee is allowed to apply penalties varying from a minimum of -1 to a maximum of -5.

- I. Absence of clean uniform, space and accessories, during the work and at the end of the day (-1 to -5)
- II. Respect of time limits
- III. Absence of time respect concerning the time for presentation.
If repeated and without reason (-1 to -5)
- IV. Concerning the artistic part: sizes different from those provided by the regulation. Violation of the composition -5
- V. Regrettable behavior towards juries (-1 to -5)
- VI. Regrettable behavior towards other groups (-1 to -5)

THE ORGANIZING COMMITTEE OF THE

7TH CULINARY & PASTRY ART PAN-HELLENIC CONTEST

With the participation of Balkan Countries

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Under the auspices of

Municipality of Thessaloniki
Region of Central Macedonia
Hellenic Ministry of Rural Development and Food